



Baltimore County does not discriminate on the basis of race, sex, age, color, physical or mental disability, marital status, political affiliation, creed, religion, or national origin. Upon request, provision will be made to accommodate people with handicapping conditions.

This brochure is available in alternative format upon request. Baltimore County complies with the ADA.

Rev. – February 2002

<http://www.co.ba.md.us>



Baltimore County Department of Health

Health Inspection Information
For
Assisted Living Programs



FOR INFORMATION CONTACT:

*Medical Environmental Health
6401 York Road, 3rd Floor
Baltimore, Maryland 21212
410-887-6008*

Office Hours 8:30 a.m. – 4:30 p.m.

This pamphlet was developed by the Baltimore County Health Department, Medical Environmental Health Services. This checklist has been designed to help individuals meet the environmental health requirements for Assisted Living Programs.

An application for an Assisted Living Facility License can be obtained from the DHMH, Office of Health Care Quality, Bland Bryant Building, 55 Wade Avenue, Catonsville, MD 21228 or by calling 410-402-8217.



YOUR INSPECTION CHECKLIST

The following checklist should be used as a reference to help you prepare for the visit by a Medical Environmental Health representative. Review each item and make the necessary corrections.

FOOD SAFETY STANDARDS

FOOD HANDLING

- Food not in the original package is stored in labeled & dated containers. _____
- Ready-to-eat foods are properly stored and protected from contamination. _____
- All opened food packages are resealed. _____
- Food is obtained only from approved sources. _____
- Home canned food is not provided for clients. _____
- Equipment, dishes, utensils and glasses are kept clean. _____
- Thermometers are located in refrigerators and freezers to insure that potentially hazardous food is stored at safe temperatures. _____
- Chemical products are not stored with food or food utensils such as plates, cups, utensils, or paperware. _____
- No evidence of rodent or insect infestations. _____
- Hand soap and disposable hand towels are available. _____
- Dishwasher, if present, is functional. _____

SAFE FOOD STORAGE TEMPERATURES

- Refrigerated Food: 45 degrees Fahrenheit or below
- Frozen Food Items: 0 degrees Fahrenheit or below
- NOTE - Thermometers can be obtained from grocery stores or food equipment companies.

*Programs with 17 or more residents must be in compliance with the state food regulations. (COMAR 10.15.03)

ADDITIONAL ITEMS

- All applicable permits and licenses are posted. _____
- Documentation of staff training is complete and available for review. _____
- Resident records and service plans are complete and available for review. _____
- Incident reports are complete and available for review. _____



Your cooperation will be appreciated and will help in the processing of your licensure application.

If you have questions regarding the environmental inspection, you can contact a Registered Sanitarian at 410-887-6008.

MAINTENANCE

Walls, floors and ceilings are in good repair. _____
Doors and windows are vermin proofed. _____
Screens and door flashings are installed. _____
Cracks and crevices in the kitchen/bathroom are closed with an
approved caulking compound. _____
Adequate lighting is available in all areas. _____
The building exterior is in good repair. _____
Thermostats are present and functional where required. _____
Air temperatures in resident areas are maintained at a minimum 70°F
in cold weather and a maximum of 80°F in hot weather. _____

SAFETY

Hot water temperatures in areas accessible by residents are maintained
in the 100°F - 110°F range. _____
Housekeeping supplies and chemicals are stored in a locked space
when not in use. _____
All containers of housekeeping products are labeled as to their
contents and usage. _____
Emergency phone numbers are posted by telephones. _____
Mounted fire extinguishers with a minimum rating of 2A-10BC are
located on each floor and are easily accessible from special hazard
areas such as furnace rooms, boiler rooms, kitchens or laundries. _____
Grab rails/grab bars are provided wherever necessary. _____
Objects are not stored on stairways. _____
Rug guards and stair treads are provided. _____
Bath mats, not-slip strips or other safety measures are used in
bathrooms to prevent slipping accidents. _____
Flashlights are available for emergency use. _____
A fire evacuation plan has been devised and practiced. _____
The evacuation plan is posted on each floor. _____
Gasoline powered equipment is safely stored outside. _____
Bedrooms meet Fire Department Requirements. _____
There are no tripping hazards. _____
Pressurized gas containers are stored and used in a safe manner. _____
Night lights are present and functional. _____
Radiator shields are necessary if the surface is in excess of 130°F. _____
Adequate lighting is provided in common use areas and in stairways. _____
Alert devices are functional at all building entrances/exits. _____
If smoking is permitted, a smoking area has been designated. _____

KITCHEN/DINING ROOM

Furniture, walls, cabinets, appliances, sinks and
equipment are free of grease, food debris or dirt build-up. _____
Perimeters of floors, areas behind and underneath appliances are
clean and free of debris. _____
Exhaust hoods are functional/filters over ranges are clean. _____
Trash is stored in trash cans and is removed daily or as
necessary so that odors, and pest problems are prevented. _____
Refrigerator interiors are clean and free of dried on food debris,
spillage, and odorous containers. Spoiled foods such as rotting
vegetables and fruit or broken eggs must be discarded as needed. _____
Shelving and bins are clean and are not rusted. _____
Interiors of ranges, microwaves, toaster ovens and other appliances
are clean. _____
Glasses, dishes, utensils, pots and pans have been cleaned
before storage. _____
Interior of cabinets, drawers and food storage containers are clean. _____

ENVIRONMENTAL STANDARDS

LIVING ROOM/FAMILY ROOM

Floors and rugs are cleaned and vacuumed. _____
Furniture is free of food debris and soil. _____
Furnishings are dust-free. _____
Fireplace areas are maintained and protective screens are present. _____
Window coverings are clean and free of dust. _____
Rooms are free of cobwebs and clutter. _____

BATHROOMS

Walls, floors, ceiling and tiles are clean and free of mold and mildew. _____
Toilets, showerheads, grab rails, tubs, sinks and faucets are clean
and free of mineral deposits. _____
The interiors of medicine cabinets and sink cabinets are kept
clean and the contents organized. _____
Exhaust fans are operational and free of dust and dirt. _____
Glass shower doors and curtains are clean and free of mold and mildew. _____
Bathroom trash cans are clean and emptied as needed. _____
Bathroom accessories (i.e. rugs, toilet tank/lid covers, mirrors,
toothbrush and soap holders & towels) are clean and usable. _____
Bathrooms, shower stalls, and lavatories are not used by staff
for laundry purposes. _____

BEDROOMS

Furniture, bed linens, curtains and rugs are clean, free of stains and odors. _____

Furniture interiors are free of food debris. _____

Closets are organized and uncluttered. _____

Clean clothing is stored on hangers, on hooks or in drawers. _____

Walls, floors and ceilings are clean and free of dirt, dust and cobwebs. _____

Dirty clothes are kept in cleanable hampers. _____

A locked storage area in the resident's room is available. _____

Dividers, curtains or screens between beds are available when requested to ensure privacy. _____

Locks on the inside of resident's doors have been provided as requested. _____

Sufficient supply of bath and bed linens are available. _____

Residents' rooms meet regulation requirements. _____

GARAGE

Floors are clean. _____

Storage is organized and limited. _____

Flammables are properly stored. _____

BASEMENTS

Boxes and articles are stored uncluttered. _____

Floors are dry, swept and kept clean. _____

This area is periodically aired out and free of mildew and other odors. _____

Walls, ceilings, furniture and storage are maintained free of cobwebs. _____

LAUNDRY AREA

The floor is clean especially behind the washer and dryer. _____

Soiled clothing is not stored on the floor. _____

The washer and dryer are clean. _____

Soap, fabric softener residue and lint are periodically removed from this equipment. _____

Storage is organized and limited. _____

Clothes are adequately cleaned. _____

Clean linens are handled and stored properly. _____

Handwashing facilities, including soap and disposable hand towels, are available. _____

Laundry services are in compliance with the state and local authorities. _____

(Programs with 17 or more residents require a commercial laundry on-site.)

CLIENT AREAS

Medications are stored securely at the proper temperatures. _____

Appropriate client furnishings are present on site. _____

Bed linens and towels are available to each client. _____

Reading lights are available and functional. _____

STORAGE CLOSETS/AREAS

Shelving and floors are clean. _____

Contents are organized on shelves or storage racks. _____

Bottom shelves are at least 4 to 6 inches above the floor. _____

There is adequate storage space for supplies, personal possessions, and other similar items. _____

EXTERIOR PREMISES

Driveways, curbs and sidewalks are in good repair. _____

The yard is clean & free of litter and hazards. _____

Lawn furnishings are in good repair. _____

Trash cans have fitted lids. _____

There are no mice, rats or stinging insect problems. _____

Swimming pools are being maintained. _____

PETS

Pet dogs and cats have had their Rabies Vaccinations. _____

I have the License # or verification of inoculations. _____

Other pets have a Certificate of Health. _____

Litter box is clean. _____

Yard is free of animal waste. _____

Pet areas in the living areas, basements or garages, are clean and free of odors. _____

Pet food is not a source of pest problems. _____

Pet products are resealed or enclosed in covered containers. _____

PRIVATE WATER SUPPLY/SEWAGE DISPOSAL SYSTEM

The well is properly protected from contamination. _____

The sewage disposal system is operational. _____

Raw sewage is not leaking from the disposal system. _____

The plumbing system is in good repair. _____

NOTE - If this facility is served by a private well, routine sampling and analysis of the water by a certified drinking water laboratory will be necessary in accordance with Maryland State Drinking Water requirements.